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# INTERIOR FINDS ANSWERS FOR WHITING FISHERY INDUSTRY

The Bureau also pointed out to the industry the variety of acceptable fish products made of whiting, including canned whiting, which could be marketed. New whiting products made up and tested for acceptability, taste appeal, and storage life at the Bureau's laboratory included such items as croquettes, burgers, steamed and smoked sausages, smoked whiting, and a freeze-dried patty. Eight of these products were taste-tested at the industry meeting and were termed "encouraging." However, as the Bureau's report commented, "None of these products can be marketed successfully for any period of time unless the highest quality fish is used consistently."

To reach and maintain this necessary standard of high quality, the Bureau outlined actions the industry could take both aboard the vessels and in the processing plants, such as providing shelving in the vessels' storage pens because whiting is a soft fish particularly susceptible to bruising damage; reducing dock-side layovers to no more than 12 to 14 hours; and using easily-cleaned, salt-resistant aluminum for the fish-hold penboards. Bureau tests resulted in the recommendation of storing fish on the vessels and at the processing plants in tanks of sea water refrigerated to 30° F., eliminating most of the problems arising from storage in ice, and improving greatly the quality of the whiting.

The Bureau's report also included recommendations for increasing efficiency of processing plant operations, reducing labor costs, and new methods of processing. These recommendations were developed by two members of the Bureau's laboratory staff who visited 26 whiting plants during the year.

Industry representatives expressed appreciation for the Bureau's efforts. They labeled the presentation "very interesting and informative" and said the proposed new products seemed to offer considerable promise for expansion of the whiting industry.

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